

# LASSEN COUNTY ENVIRONMENTAL HEALTH DEPARTMENT

707 Nevada Street, Suite 5 – SUSANVILLE, CA 96130 – PH: (530) 251-8528 – FAX: (530) 251-2668

## FOOD PROGRAM INSPECTION REPORT

|                                                                                                                                       |  |  |                                                                                                |  |                   |  |
|---------------------------------------------------------------------------------------------------------------------------------------|--|--|------------------------------------------------------------------------------------------------|--|-------------------|--|
| DBA/NAME: <u>RED HITT PIZZA</u>                                                                                                       |  |  | DATE: <u>8/31/23</u>                                                                           |  | TIME: <u>1515</u> |  |
| ADDRESS: <u>950 MAIN ST, SUSANVILLE CA</u>                                                                                            |  |  | RECHECK DATE:                                                                                  |  |                   |  |
| OWNER/OPERATOR: <u>MITCH MARTIN</u>                                                                                                   |  |  | VIOLATION CORRECTION DATE:                                                                     |  |                   |  |
| See reverse side for the California Retail Food Code sections and general requirements that correspond to each violation listed below |  |  |                                                                                                |  |                   |  |
| MAJ = Major Violation MIN = Minor Violation OUT = Items out of compliance                                                             |  |  | ROUTINE <input checked="" type="checkbox"/> REINSPECTION ( ) COMPLAINT ( ) EVENT ( ) OTHER ( ) |  |                   |  |

| DEMONSTRATION OF KNOWLEDGE                                                                              | MAJ | MIN                                 | GENERAL FOOD SAFETY REQUIREMENTS                                                                                        | OUT                                 |
|---------------------------------------------------------------------------------------------------------|-----|-------------------------------------|-------------------------------------------------------------------------------------------------------------------------|-------------------------------------|
| 1. Food safety certification Exp. Date:                                                                 |     | <input checked="" type="checkbox"/> | 20. Approved thawing methods used, frozen food maintained frozen                                                        |                                     |
| 1A. Food Handler Cards obtained and records on site                                                     |     | <input checked="" type="checkbox"/> | 21. Food separated and protected                                                                                        |                                     |
| <b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>                                                         |     |                                     | 22. Fruits and vegetables washed as required                                                                            |                                     |
| 2. Communicable disease; reporting, restrictions & exclusions                                           |     |                                     | 23. Toxic substances properly identified, stored, used                                                                  |                                     |
| 3. No discharge from eyes, nose, and/or mouth                                                           |     |                                     | <b>FOOD STORAGE/ DISPLAY / SERVICE</b>                                                                                  |                                     |
| 4. Proper hygienic practices                                                                            |     |                                     | 24. Food properly stored, contained, labeled                                                                            |                                     |
| 5. Hand cleanliness & proper glove use                                                                  |     |                                     | 25. Self-service facilities properly constructed and maintained, food protected, correct temperatures                   |                                     |
| 6. Adequate handwashing facilities supplied & accessible                                                |     |                                     | <b>EQUIPMENT / UTENSILS / LINENS</b>                                                                                    |                                     |
| <b>TIME &amp; TEMPERATURE RELATIONSHIPS</b>                                                             |     |                                     | 26. Nonfood contact surfaces clean and in good repair                                                                   |                                     |
| 7. Proper hot and cold holding temperatures                                                             |     |                                     | 27. Warewashing facilities: Adequate, maintained, properly used, test strips available                                  |                                     |
| 8. Time as a public health control: Proper procedures & records                                         |     |                                     | 28. Equipment / Utensils approved; properly installed or stored, clean; good condition; linens properly stored and used |                                     |
| 9. Proper cooling methods                                                                               |     |                                     | 29. Ventilation and lighting adequate and as required                                                                   |                                     |
| 10. Proper cooking time & temperatures                                                                  |     |                                     | 30. Thermometers provided and accurate                                                                                  |                                     |
| 11. Proper reheating procedures for hot holding                                                         |     |                                     | 31. Wiping cloths: properly used and stored                                                                             |                                     |
| <b>PROTECTION FROM CONTAMINATION</b>                                                                    |     |                                     | <b>PHYSICAL FACILITIES</b>                                                                                              |                                     |
| 12. Food condition, cross contamination, no re-service                                                  |     |                                     | 32. Plumbing in good repair, proper materials, backflow devices, and janitorial facilities                              |                                     |
| 13. Food contact surfaces clean and sanitized                                                           |     |                                     | 33. Garbage and refuse properly disposed; facilities maintained                                                         |                                     |
| <b>APPROVED SOURCE &amp; SPECIAL PROCEDURES</b>                                                         |     |                                     | 34. Toilet facilities properly constructed, supplied, cleaned, maintained                                               |                                     |
| 14. Food from approved source; shell stock requirements; special procedures followed, Consumer Advisory |     |                                     | 35. Facility cleanliness, non-food item storage, vermin-proofing                                                        |                                     |
| 15. Specialized food handling                                                                           |     |                                     | 36. Floor, walls and ceilings: properly built, maintained in good repair, and clean                                     | <input checked="" type="checkbox"/> |
| <b>WATER &amp; WASTE WATER</b>                                                                          |     |                                     | 37. No unapproved private homes/ living or sleeping quarters                                                            |                                     |
| 16. Hot and cold water available from an approved source                                                |     |                                     | <b>MISC. REQUIREMENTS</b>                                                                                               |                                     |
| 17. Sewage and wastewater properly disposed                                                             |     |                                     | 38. Signs posted                                                                                                        |                                     |
| <b>VERMIN</b>                                                                                           |     |                                     | 39. Plan review required for new or remodel construction                                                                | <input checked="" type="checkbox"/> |
| 18. No rodents, insects, birds or animals                                                               |     |                                     | 40. Permits Available                                                                                                   |                                     |
| <b>FACILITY SUPERVISION</b>                                                                             |     |                                     | 41. Impoundment of unsanitary equipment or food, permit suspension                                                      |                                     |
| 19. Person in charge present and performs duties                                                        |     |                                     | 42. Other <u>CO2 canisters</u>                                                                                          | <input checked="" type="checkbox"/> |

**OBSERVATIONS AND CORRECTIVE ACTIONS:**  

1/1A) Every food facility that prepares, handles or serves non-prepackaged potentially hazardous food shall have an employee who has passed an approved food safety certification examination. All food employees shall have a food handler's card which shall be available upon request.

36.) The following areas of kitchen need cleaning: grill, hood, vent and area above oven, exterior of hallway refrigerator (reach-in)

39.) A person proposing to build or remodel a food facility shall submit complete, easily readable plans to the enforcement agency for review.

|                              |                                 |                     |
|------------------------------|---------------------------------|---------------------|
| R.E.H.S.: <u>[Signature]</u> | RECEIVED BY: <u>[Signature]</u> | Page 1 of: <u>2</u> |
|------------------------------|---------------------------------|---------------------|

DBA/NAME: ~~Red Hut Pizza~~ Red Hut Pizza

DATE: 8/31/23

OBSERVATIONS AND CORRECTIVE ACTIONS:

39). cont.: Milkshake machine was added to facility without prior approval.

42) CO<sub>2</sub> canisters in hallway are not secured by chain or other mechanism at time of inspection.

Obs.: Hand sink: 114°F (OK) 3-comp. sink (112°F) Sanitizer: 200ppm (QT)

Dough: 39.5°F

Spinach 39°F

Tomatoes: 37.5°F

Rep fridge: Pepperoni: 32°F Cheese: 40°F

53.5°F

Garlic: 43°F

Bacon: 42.5°F

Peppers: 50°F

Portable Freezer: 5°F

Hallways: Reach-in fridge: 37.5°F

Chest freezer: Chicken wings: 21.5°F

Smaller unit: 1.5°F

Hand sink (Front) 108°F